

FROTHY AND FRIVOLOUS VEILS HOLD CENTRE OF THE MILLINERY STAGE

They Are Becoming More Interesting This Year Than the Hats Worn With Them.

By ELEANOR HOYT BRAINERD.

LAST season veils played a less important part than usual in the fashionable toilette, but they have come back with little self-expression and a new and delightful bag of tricks.

One can still wear a closely adjusted veil if one prefers it, and for utilitarian purposes such adjustment is the rational thing; but why condemn a silken, frothy, frivolous thing like the modish veil to a utilitarian role, even though that role contains possibilities of coquettish charm? The floating veil of the summer has developed into the floating veil of the autumn, but with a difference—with numerous differences—and where the fashionable elect gather together in street attire the veils and the methods of wearing them excite even more interest than the millinery that goes with them.

Oddly enough, it is particularly in connection with the very small hat that one now finds the most daring veil, and always provided the wearer and the rest of her costume harmonize with the veil's character the combination is really delightful. A large percentage of the new floating veils are of black lace—a good net with a very delicate design trailing design. These are expensive trifles, at their best; but, provided the fad for them does not pass quickly, they should give good service, for they do not have the strain that ruins a close fitting veil, and in spite of their daintiness they are stronger than the ordinary net veil.

One version of this veil which the French have launched and which the most knowing of New York milliners are showing is merely a very large circle of veiling, a perfectly round piece of the lace net bound about the edge by a narrow roll of black satin and laid flatly over the small toques, at the angle preferred by the wearer or by the milliner who dictates to her. It may fall to an equal depth all around or it may just reach the collar in front and dip much lower in the back. The circular cut gives a billowing fullness and the tiny satin roll border stiffens this fullness into crispness and keeps the soft lace flaring out from the chin and throat, instead of losing shapeliness and clinging limply.

Over a small, close fitting black velvet toque wreathed flatly in vivid velvet roses this veil looks tremendously chic, and so long as the hat shape has no violent peaks or excrescences the circular veil drapes it charmingly.

Another type of veil somewhat similar in general effect but differently made and adjusted is shirred full and bound, like the circular veil, with the narrow edge of black satin rolls, which weights it a trifle and holds it away from the face. This veil at its smartest is an integral part of the hat with which it is worn, and one Fifth Avenue milliner is having great success with a model illustrated here—a small, round crowned, close fitting toque of black velvet over which the full veil is adjusted and held by a narrow band of heavy corded black silk.

There is no other trimming save a large, severe, polished silver buckle, through which the ribbon band is run. This model, worn by one of the youngest and prettiest of New York actresses in connection with a trim military coat and skirt costume of black velvet, has been greatly admired.

And then there is the far bordered veil of embroidered net, which is usually draped enough to make the line of fur frame the chin becomingly in bridge fashion, though it is sometimes less effectively worn quite loose.

One sees this veil also in black lace, but more often in a flatter net in a color. A sand colored net with border of dark brown fur worn with one of the eccentric sand color hats also trimmed lightly in fur is a favored arrangement, but a sand colored veil is not becoming to the average complexion and women will do well to remember that fact when tempted by the very attractive array of veils in this color.

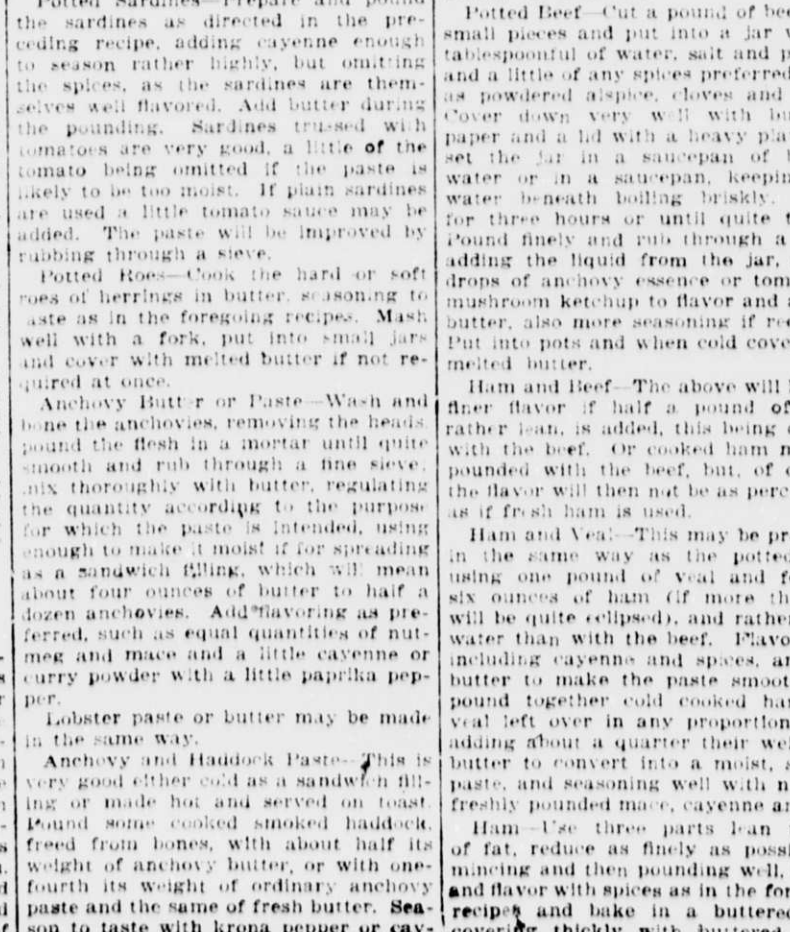
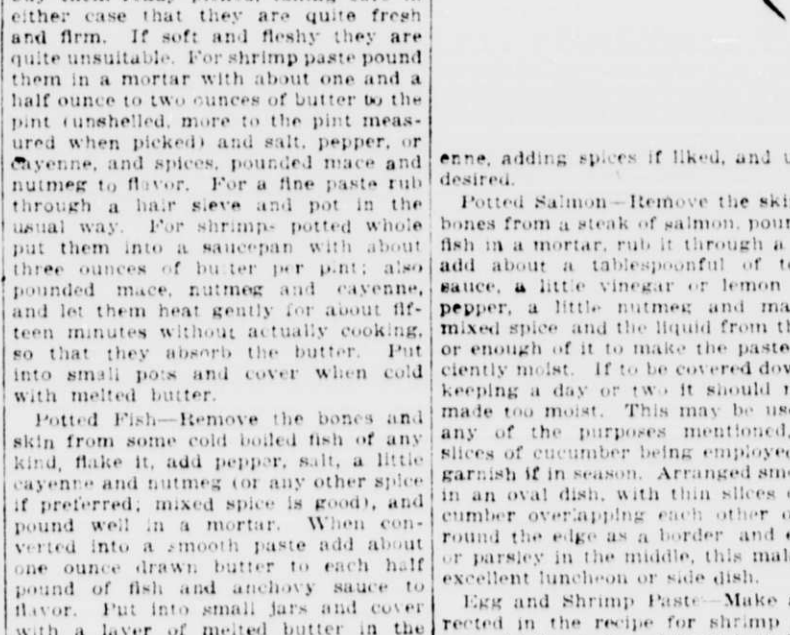
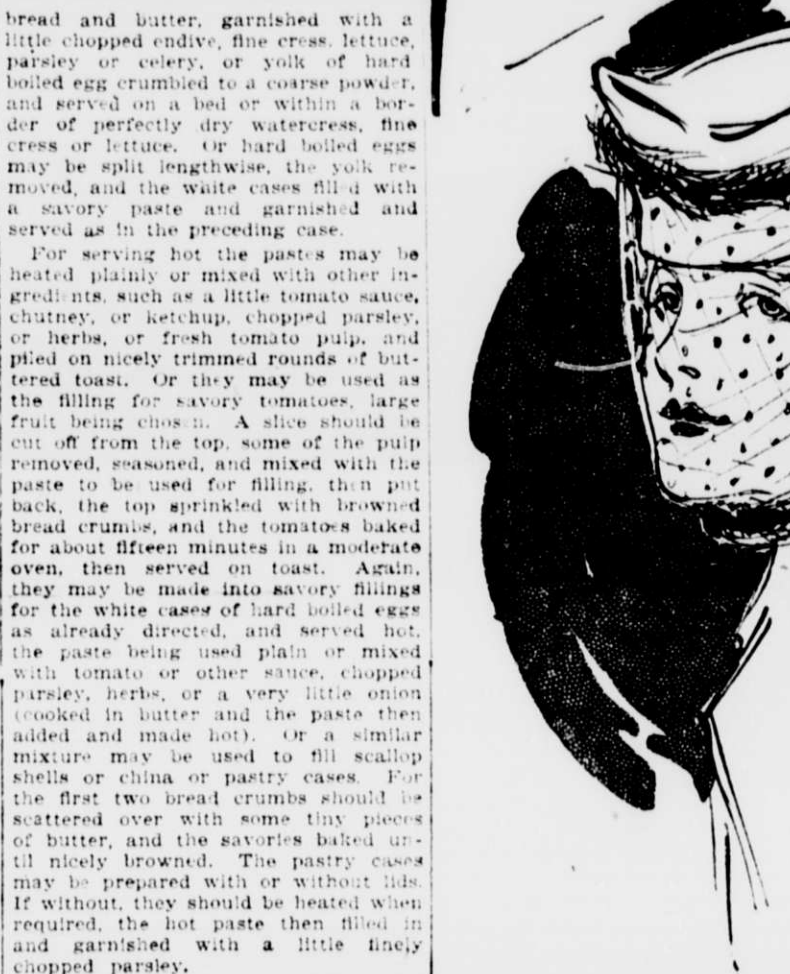
After all the primary duty of a veil is to be becoming, though there is occasionally a strong minded woman who looks upon a veil merely as a thing with which to keep her hair in place.

The veils sketched for this page are only three of many, and bordered veils, suitable for loose adjustment and far less expensive than the lace and fur trimmed veils, are shown in profusion. Velvet veils and squares on fine silk mesh net with heavier groupings of the velvet motifs at the border are pretty and very becoming to some faces, and plain octagonal or flit mesh with narrow roll border of satin or velvet is ready for the women who do not like flared veils.

If no lace nets in flesh color, with widely separated dots in the dark and heavier browns that harmonize so well with flesh tones, are among the new things in the more substantial veiling, one can have a flesh colored silk net without dots, but with a narrow brown border which makes a becoming border with brown coat and toque.

FOR SANDWICHES.

HOUSEWIVES welcome the various forms of savory pastes whether the daily menu for which they are responsible be simple or elaborate. Besides furnishing variety of sandwiches, which seem in many cases to be the only purpose they are made to serve, the pastes can be turned to account as the distinguishing element in the little savories which are so welcome in any menu. They are served cold they can be piled lightly (not too thickly) on buttered biscuits or small round slices of



for thirty-five to forty-five minutes (according to quantity) in a moderate oven.

Potted Cheese—Dry cheese is better for this than fresh, as it can be more finely reduced. Grate the cheese (any kind will do), mix with a quarter of its weight of softened butter, a little cayenne, salt (if necessary) and pepper, some French mustard or mustard mixed with vinegar, and if the paste is not moist enough to mix smoothly, add a little cream. Keep the pots in a cool place.

Many modifications of this are possible, and if the cheese is not dry enough to be grated, it can be pounded in a mortar with the other ingredients. Hard boiled yolk of egg is a good addition, and for flavoring the changes can be rung on curry powder, tomato sauce or fresh pulp, vinegar, wine, anchovy essence as well as spices.

The little cream cheeses which are so popular may with advantage be mixed with tomato or other sauce, chopped parsley, herbs, or fresh tomato pulp, and piled on nicely trimmed rounds of buttered toast. Or they may be used as the filling for savory tomatoes, large fruit being chosen. A slice should be cut off from the top, some of the pulp removed, seasoned and mixed with the paste to be used for filling, then put back, the top sprinkled with browned bread crumbs, and the tomatoes baked for about fifteen minutes in a moderate oven, then served on toast. Again, they may be made into savory fillings for the white cases of hard boiled eggs as already directed, and served hot.

For serving hot the pastes may be heated plainly or mixed with other ingredients, such as a little tomato sauce, chutney, or ketchup, chopped parsley, or herbs, or fresh tomato pulp, and piled on nicely trimmed rounds of buttered toast. Or they may be used as the filling for savory tomatoes, large fruit being chosen. A slice should be cut off from the top, some of the pulp removed, seasoned and mixed with the paste to be used for filling, then put back, the top sprinkled with browned bread crumbs, and the tomatoes baked for about fifteen minutes in a moderate oven, then served on toast. Again, they may be made into savory fillings for the white cases of hard boiled eggs as already directed, and served hot.

A KITCHENETTE THANKSGIVING.

THANKSGIVING evening is an excellent time for the kitchenette housekeeper to entertain. Instead of attempting anything so laborious as a dinner, let her give a Thanksgiving high tea. This will be found a convenient meal, for, while served at the evening dinner hour with all the pretty accessories of a dinner table, the menu is more like that of a formal luncheon. Much latitude is allowed in the choice of dishes served, and as a hearty roast is called for the hostess may spend less money and less time in preparation.

A high tea should be served with as much pomp and ceremony as the house-keeping equipment of the hostess will

permitted, and is an excellent opportunity for showing to the best advantage every available piece of pretty table furnishing. With a little ingenuity serving can be so arranged that the hostess need not leave her seat more than twice during the meal.

A two tiered table, a tea wagon or even a magazine stand will be found invaluable if placed behind the hostess to be used for holding additional dishes. In this way the table can be kept as attractive in appearance as though the dishes were being passed by a maid instead of being served by the hostess.

By placing used dishes on the lower shelf the top will never look messy, and if a chafing dish or coffee percolator is to be used during the meal it will make the side table ornamental as well as practical.

The kitchenette hostess should plan her menu so that almost all the dishes to be served can be prepared well in advance of the meal. With a little practice this can be done so that not only will the hostess be free from fatigue but the apartment will be free from the odor of cooking. The following menu would fulfill these requirements:

THANKSGIVING BOXES.

A THANKSGIVING box of good things is acceptable to almost any one who does not make one of a family group on Thanksgiving Day. While teachers and students in boarding schools and colleges are usually associated with these boxes from home, the young man or woman in business with a boarding house for a home will be quite as appreciative of such a remembrance as any one else. For the woman keeping house in a small apartment, a well stocked Thanksgiving box is a real joy and furnishes the where-withal for a festivity worthy of the name of Thanksgiving.

As the typical box contains little else but eatables it should spend as short a time as possible en route. Where

separated into pieces of convenient size and entirely oiled before packing. Pressed chicken is also an excellent form in which to send the principal item of the Thanksgiving dinner. For this a good sized fowl should be chosen.

After the usual preliminaries it should be disjuncted, covered with cold water and allowed to simmer until the flesh is ready to drop away from the bones. When partially cooked season with salt, pepper, celery salt, a half bay leaf and a small onion with three or four cloves stuck in it.

Remove all skin and bone from the chicken and shred the meat in good sized pieces. Remove the fat from the gravy and reduce it to a capful, for use in moistening the shredded chicken. Chopped hard boiled eggs are an excellent means of increasing the quantity of this dish, and bits of pineapples, olive rings or pieces of taffy may be mixed with the chicken. Pack all in a well buttered mould, moisten with gravy, cover with a plate and weight all down with iron so that the chicken shall be held into a compact block. Send it in the mold, so that it shall reach its destination in good condition for slicing. Cranberry jelly should be sent as an accompaniment.

A loaf of frosted cake is an important item of the Thanksgiving box and stands a journey better than any other cake. Individual pumpkin and mince pies may be baked in muffin tins which come in sets of six to a sheet. By packing them in the forms in which they are baked they will be apt to arrive in better condition

than a single large pie. Similar party tins of smaller size are just the thing in which to mould any soft candy, like fudge or penuche. By sending it in the original tin crumbling is avoided.

Fill the niches between larger articles with fresh fruit, stuffed dates, salted nuts, figs, raisins, small bottles of olives and some cans of sardines. It is always well to be on the safe side, and include a can opener, a corkscrew and some paper plates and napkins.

Choose yellow and brown for the color scheme of the Thanksgiving box. The only shops have been demonstrating the beauty of this combination and it has a practical as well as artistic value in the careful packing of such a box. Instead of yellow ribbon, buy a yard or two of pumpkin colored cambric with glazed finish. Cut it in strips and use it for tying the packages wrapped in dark brown paper. Gammed seals in the form of turkeys and pumpkins will make the packages even more attractive.

Blair Lee of Maryland is the only United States Senator who goes home each night to sleep in the same little bedroom that he was born in and that he has occupied all his life.

Lee was born on a big farm in Maryland about eight miles from Washington, and has lived there ever since. When he leaves the Senate Chamber in the evening all he has to do is beckon to his chauffeur, say "Home, James," and he is taken right back to his boyhood home in time for dinner.



Veils, circular, fur trimmed and fastened by a large steel buckle.

Potted Salmon—Remove the skin and bones from a steak of salmon, pound the fish in a mortar, rub it through a sieve, add about a tablespoonful of tomato sauce, a little nutmeg and mace or mixed spice and the liquid from the tin, or enough of it to make the paste sufficiently moist. If to be covered down for keeping a day or two it should not be made too moist. This may be used for any of the purposes mentioned, thin slices of cucumber being employed as a garnish if in season. Arranged smoothly in an oval dish, with thin slices of cucumber overlapping each other on top, round the edge as a border and endive or parsley in the middle, this makes an excellent luncheon or side dish.

Egg and Shrimp Paste—Make as directed in the recipe for shrimp paste, but add the yolks of hard boiled eggs during the pounding.

Potted Beef—Cut a pound of beef into small pieces and put into a jar with a tablespoonful of water, salt and pepper, and a little of any spices preferred, such as powdered aspic, cloves and mace. Cover down very well with buttered paper and a lid with a heavy plate and set the jar in a saucepan of boiling water or in a saucepan, keeping the water beneath boiling briskly. Cook for three hours or until quite tender. Pound finely and rub through a sieve, adding the liquid from the jar, a few drops of anchovy essence or tomato or mushroom ketchup for flavor and a little butter, also more seasoning if required. Put into pots and when cold cover with melted butter.

Ham and Beef—The above will have a finer flavor if half a pound of ham, rather lean, is added, this being cooked with the beef. Or cooked ham may be pounded with the beef, but, of course, the flavor will then not be as perceptible as if fresh ham is used.

Ham and Veal—This may be prepared in the same way as the potted beef, using one pound of veal and four to six ounces of ham (if more the veal will be quite clipped), and rather more water than with the beef. Flavor well including cayenne and spices, and add butter to make the paste smooth. Or pound together cold cooked ham and veal left over in any proportion liked, adding about a quarter their weight of butter to convert into a moist, smooth paste, and seasoning well with nutmeg, freshly pounded mace, cayenne and salt.

Ham—Use three parts lean to one of fat, reduce as finely as possible by mincing and then pounding well, season and flavor with spices as in the foregoing recipe and bake in a buttered dish, covering thickly with buttered paper,

proved by being allowed to stand for at least an hour so that the fruit juices, sugar and wine may be thoroughly blended. The oyster soup should be kept hot in a double boiler.

Buy large patty shells and have a generous amount of chicken and mushroom filling, as this is to be the main course of the meal. Canned chicken will answer for this dish and the mushrooms may be either large fresh ones cut in pieces or the canned button mushrooms. When the chicken and mushrooms are well mixed with a rich cream sauce fill the patty shells, put on the little puff paste tops and place the shells in the paste of the chafing dish.

Open a can of French peas, rinse in cold water and drain. Put these around the patties in the blazer and fill the hot water dish below with boiling water. If this is done just as the party sit down at table the lamp under the chafing dish need not be lighted until the soup is being served. The hostess should serve the dressed celery and lettuce from a salad bowl and there may be accessories in the way of crackers and cheese and Bar le Duccelly.

When it comes to the dessert it is a good idea to plunge a little and order it from a high class caterer. A dollar spent for a quart of fancy ice cream assures a satisfactory finish to the meal and provides a dessert which almost every one enjoys. A cloth wrung out of hot water and placed around the tin mould will coax the frozen mixture out in perfect outline.

An experienced kitchenette hostess has found that the most satisfactory centerpiece for her small dining table is a dish of assorted hors d'oeuvre, olives, radishes, strips of stuffed celery and other appetizing morsels. These make as attractive an appearance as would ferns or flowers and at the same time avoid the use of small dishes which take up room on a small table. After the salad has been served the dish of hors d'oeuvre is removed and a dish of fruit is substituted.

At a small table a centre dish is easily reached by all and carries out the idea of a kitchenette, which stands for conservation of every inch of space. A pretty place card and an individual dish of salad nuts should be at each place in addition to the necessary silver and glass.

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